

Crow's Nest

2010 Santa Cruz Restaurant Week Menu

Prix Fixe: \$25

First Course

(Choice Of)

Pear Gorgonzola Salad

Mixed greens topped with D'Anjou pears, candied pecans & gorgonzola cheese. Finished with zinfandel vinaigrette.

Fried Calamari

Lightly fried with a parmesan herb breading.

Prosciutto & Truffle Pizza

Alfredo sauce, prosciutto, roma tomatoes, fresh basil, fresh mozzarella & truffled pecorino cheese on a hand stretched crust.

Entrée

(Choice Of)

Wild Salmon

Chargrilled with a sugar crust. Served on sautéed spinach with artichoke hearts, dijon cream & roasted garlic mashed potatoes.

Seafood Fettucine

Scallops, prawns, clams, & fresh fish sautéed with vegetables & tossed with semolina pasta in our sour cream alfredo sauce.

Filet Mignon

A mocha-rubbed filet, chargrilled and topped with porcini mushroom butter. Served with roasted garlic mashed potatoes.

Home Made Dessert

(Choice Of)

Mango Key Lime Pie

Deep-dish lime with a hint of mango in a graham cracker crust.

Apple Crisp

The traditional favorite, served warm with vanilla bean ice cream.

Chocolate Mousse Pie

Rich chocolate mousse folded into an oreo cookie crust, topped with white chocolate flakes.

*Beverage, tax and tip not included.